

Enchiladas

Ingredients

- 1 can mushroom soup
- 1 can evaporated milk
- 1 can Rotel Tomatoes
- 1/2 lb Velveeta cheese
- 1 lb ground beef
- 1 onion, chopped
- 1/2 lb Cheddar cheese
- 2 pkgs flour tortillas

Instructions

Mix soup, milk, Rotel tomatoes and Velveeta cheese and heat until melted. Brown beef and onions. Add grated cheese to meat mixture.

Heat tortillas; place meat mixture in tortilla and roll up. Place in a casserole dish. Pour cheese mixture over the top and bake at 350° until hot 20 - 30 minutes

Notes

Darrel and Scott Hutchin's favorite.

Summary

Yield: 12

Source: Terrie Elliot

Prep Time: 20 minutes

Category: Main Dish

Cuisine: Mexican

Tags: enchiladas, beef, cheese